



GLEN 340 QUART MIXER



• Versatility and Flexibility from the AMF Glen 340 Mixer

Features & Benefits

Total Mixing Solution

- Planetary style lends itself to use in bakeries, institutional kitchens, other food preparation centers, and pharmaceutical facilities (for tablet granulations, cosmetics and toiletries, and abrasive compounds)

Superior Safety and Sanitation

- Stainless steel rotating head assembly, beater drive shaft, locking ring, and mixer guard with safety interlocks
- Mounted NEMA electrical panel and operator controls located on the side of the mixer, where separate pushbuttons control the mixer's functions
- Hazardous environmental rating

Optional Accessories to Enhance Performance

- Mixing attachments, standard and steam-jacketed mixing bowls available
- Custom-designed column bowl dumper and stainless steel exhaust hoods also available
- A variety of mixing attachments to meet your production requirement

GLEN 340 MIXER

Mechanical Features

- Designed and manufactured in accordance with BISSC Standards
- Heavy duty cast frame
- Stainless steel rotating head assembly, beater drive shaft, and locking ring
- High-efficiency Class F insulated Eurodrive gearmotor for dependability and long life
- Gates polychain drive system
- Lexan/Stainless Steel mixer guard with safety interlocks
- 2 HP raising and lowering motor for rotating head



Optional Stainless Steel Exhaust Hood

Electrical Features

Operator Controls on electrical panel door and includes:

- Beater RPM and AMP meters
- Beater speed dial
- Bowl Up, Down, Stop
- Start, Stop, Emergency Stop

NEMA 4 Stainless steel machine-mounted electrical enclosure including:

- Main disconnect switch
- Full voltage magnetic NEMA rated starters
- Toshiba Inverter



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Options

- Tin spray finish
- Stainless steel cast
- 2-wing stainless steel beater with rubber edge
- 4-wing stainless steel beater with rubber edge
- Stainless steel round whip
- Stainless steel spiral whip
- 2-wing stainless steel abrasive beater
- Stainless steel Exhaust Hood
- Stainless steel bowl
- Stainless steel steam jacketed bowl
- Bronze dough hook
- Allen Bradley PanelView® 600C Operator Interface
- Additional machine manuals
- S.A.E. Tool kit
- Recommended spare parts kits

Optional Glen 340 Column Bowl Dumper (shown) Features:

- Heavy duty tubular construction
- Easy mobility attained by:
 - 4 swivel casters
 - 2 waist high handles
 - Strategically located floor locks

- Capacity: 1000 lbs.
- Floor level loading
- Quick adjust discharge height
- All Stainless-steel exterior - 3/16" heavy duty column
- Complete with all electrical controls
- Easy access to all components
- Positive chain lift and return with safety brake
- Variable discharge angle up to 45°
- 2 HP gearmotor with electrical brake
- USDA-accepted



Specifications

Bowl Capacity: 85 gallons / 322 liters / 11.3 cubic feet

Approx. Shipping Weight: 6,000 lbs. (2722 kg)

Electrical Requirements:

Approximate Main Power - 20 Kva
Available in any standard voltage
Equipped with control transformer to provide
115 volt control circuit

Approximate Dimensions:

Standard
84" x 60" x 84"
(2134 mm x 1524 mm x 2134 mm)

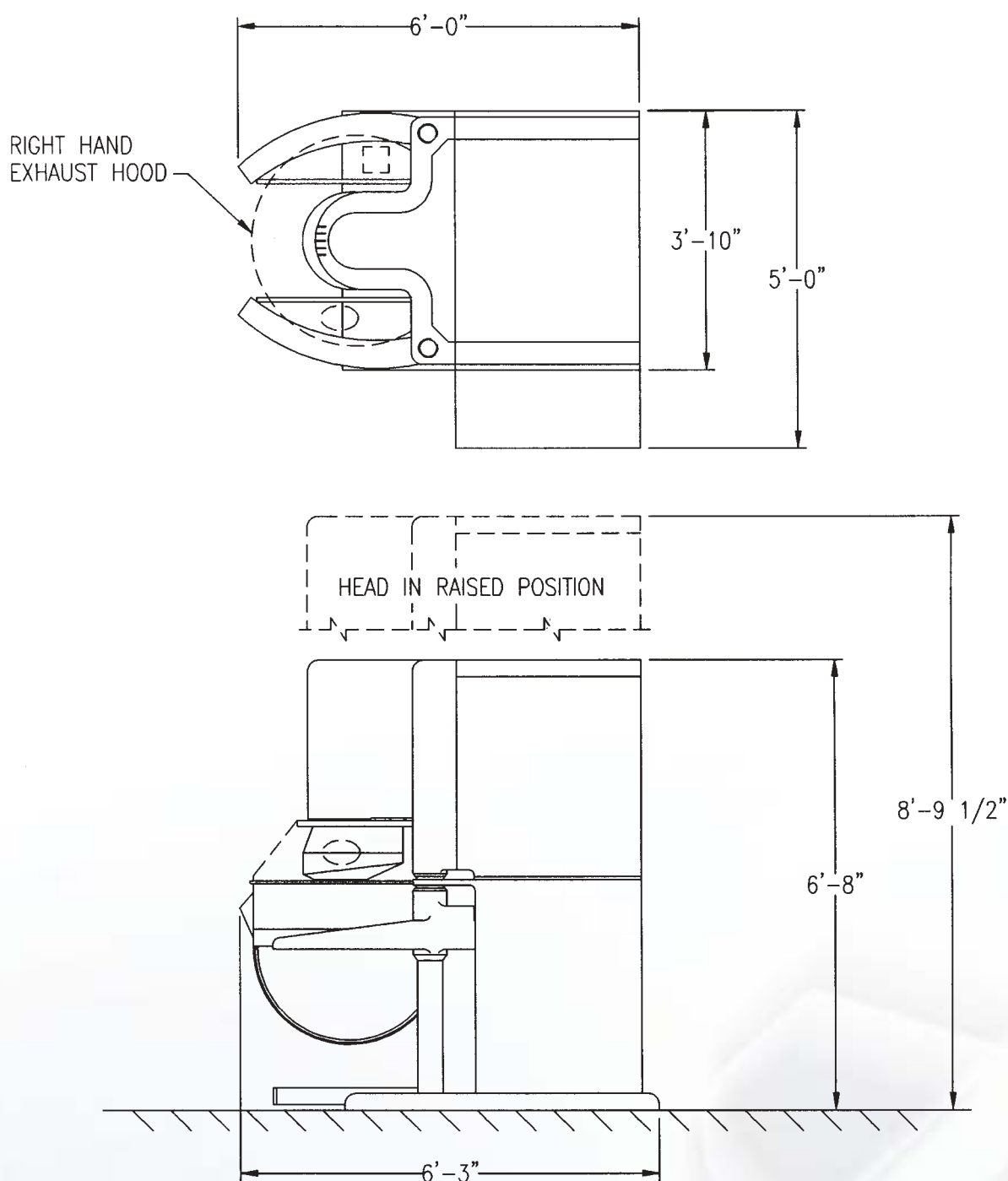
Agitator Speed:

Continuously variable through a Toshiba Inverter Drive from 45 to 330 RPM



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Dimensional Drawing



For more information please call
your Account Manager or **1-800-BAKERS-1**.

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